ZANUSSI

FRIDGE-FREEZER

ZSS 7/5 W
ZSS 7/5 X

INSTRUCTION BOOKLET

2222712-98

CONTENTS

Instructions for the User

Important Safety Instructions 3

Description of the Appliance 4

Operation 5

Setting the temperature 5

The Refrigerator Compartment 6

Fresh food refrigeration 6

The door shelves 6

Helpful hygiene tips 7

The Freezer Compartment 7

Freezing fresh food 7

Frozen food storage 7

Some useful hints for freezing 8

Thawing 8

Making ice cubes 8

Normal operating sounds 8

Health and Safety Guidelines 9

Defrosting 10

Maintenance and Cleaning 11

Internal cleaning 11

External cleaning 11

Changing the light bulb 11

When the appliance is not in use 11

Something Not Working? 12

Service and Spare Parts 13

Customer Care Department 13

Service Force Addresses 14

Guarantee Conditions 16

Instructions for the Installer

Technical Specifications 17

Installation 17

Positioning 17

Before using 18

Aligning the appliance top with the other kitchen units 18

Fitting the appliance under the kitchen work surface 18

Electrical Connection 19

⚠ IMPORTANT SAFETY INSTRUCTIONS

These warnings are provided in the interests of your safety. Ensure that you understand them all before installing or using this appliance. Your safety is of paramount importance. If you are unsure about any of the meanings of these warnings contact the Customer Care Department.

Prior to Installation

- Check the appliance for transport damage. Under no circumstance should a damaged appliance be installed. In the event of damage please contact your retailer.

Installation

- This appliance is heavy. Care should be taken when moving it.
- It is dangerous to alter the specifications or attempt to modify this product in any way.
- Ensure that the appliance does not stand on the electrical supply cable.
  Important: if the supply cable is damaged, it must be replaced by a cable available from the manufacturer or your local Service Force Centre.
- Any electrical work required to install this appliance should be carried out by a qualified electrician or competent person.
- Parts which heat up should not be exposed. Whenever possible, the back of the appliance should be close to a wall, but leaving the required distance for ventilation, as states in the installation instructions.
- The appliance should be left for 2 hours after installation before it is turned on, in order to allow the refrigerant to settle.

Refrigerant

- The refrigerant isobutane (R600a) is contained within the refrigerant circuit of the appliance, a natural gas with a high level of environmental compatibly, which is nevertheless flammable.
- During transportation and installation of the appliance, be certain that none of the components of the refrigerant circuit become damaged.
- If the refrigerant circuit should become damaged:
  - avoid open flames and sources of ignition.
  - thoroughly ventilate the room in which the appli ance is situated.

Child Safety

- Do not allow children to tamper with the controls or play with the product.
- There is a risk of suffocation! Keep packaging material away from children!

General Safety

- **This appliance contains hydrocarbons in its cooling unit; maintenance and recharging must therefore only be carried out by authorised technicians.**
- **Take utmost care when handling your appliance so as not to cause any damages to the cooling unit with consequent possible fluid leakages.**
- **The appliance must not be located close to radiators or boilers.**
- **Avoid prolonged exposure of the appliance to direct sunlight.**
- **Do not use other electrical appliances (such as ice cream makers) inside of refrigerating appliances.**

During Use

- This appliance is designed for domestic use only, specifically for the storage of edible foodstuffs. It is not intended for commercial or industrial use.
- Containers with flammable gases or liquids can leak at low temperatures. Do not store any containers with flammable materials, such as spray cans, fire extinguisher refill cartridges etc. in the refrigerator.
- Frozen food should not be refrozen once it has thawed out.
- Do not place carbonated or fizzy drinks in the freezer compartment.
- Ice lollies can cause ‘frost/freezer burns’ if consumed straight from the star compartement.
- Do not remove items from the freezer compartement if your hands are damp/wet, as this could cause skin abrasions or frost/freezer burns.
- Bottles and cans must not be placed in the freezer compartment they can burst when the contents freeze.
- Manufacturers’ recommended storage times should be adhered to.Refer to relevant instructions.

Maintenance and Cleaning

- Before cleaning, always switch off the appliance and disconnect from the electrical supply.
- When unplugging always pull the plug from the mains socket, do not pull on the cable.

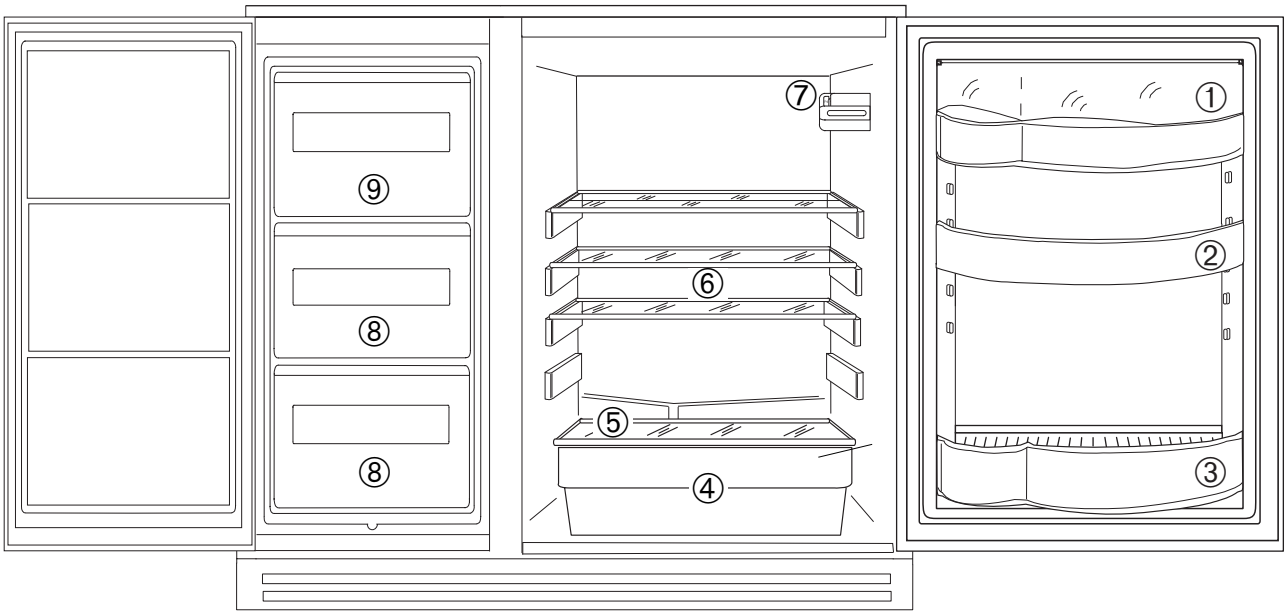
Servicing

- This product should be serviced by an authorised engineer and only genuine spare parts should be used.
- Under no circumstances should you attempt to repair the appliance yourself.Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. Contact your local Zanussi Service Force Centre.

At the end of the Appliance Life

- When disposing of your appliance use an authorised disposal site.
- Remove the plug and ensure that any locks or catches are removed, to prevent young children being trapped inside.

DESCRIPTION OF THE APPLIANCE



Refrigeration compartment

① Dairy compartment
② Can storage shelf with egg tray
③ Bottle storage shelf
④ Salad bin
⑤ Glass shelf (for storing fresh meat)
⑥ Storage shelves
⑦ Thermostat control

Freezer compartment

⑧ Compartment for frozen food storage
⑨ Compartment for freezing fresh food

OPERATION

Before use

Remove all securing tapes. Wash inside the appliance with lukewarm water and bicarbonate of soda (5 ml to 0.5 litre of water). Do not use soap or detergent as the smell may linger. Dry thoroughly.

Setting the temperature

The temperature inside the refrigerator is regulated by a thermostat with 6 temperature positions and one «OFF» (O) position.

Position 1 = minimum cold

Position 6 = maximum cold

Turn the thermostat dial to the required position.

An intermediate position is usually the most suitable, although the temperature will be affected by:

- Room temperature
- How often the door is opened
- How much food is stored
- Position of the appliance

In determining the correct temperature control setting all these factors have to be considered and some experimentation may be necessary.

When altering the temperature setting, allow 24 hours for the temperature to stablise before making further changes.

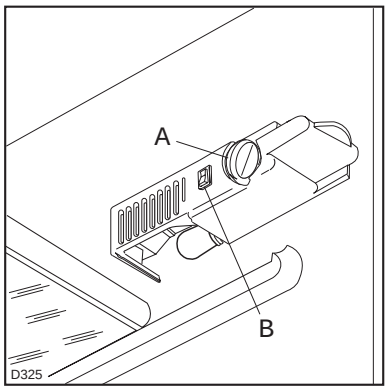
Important

During prolonged periods of abnormally hot weather, if the thermostat is set on too high a number, the cooling system may operate continuously and the fridge cooling plate may not defrost. Turning the knob to a lower number will cause the automatic defrosting to resume.

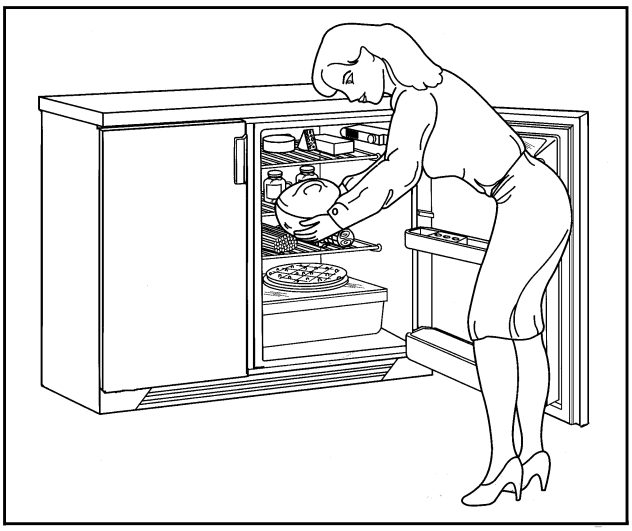
Ambient Temperature Switch

The appliance is designed to operate in room temperatures of 16°C to 32°C, or down to 10°C if the ambient switch is switched on. The ambient switch should be switched on when the room temperature drops below 16°C (the incorporated lamp will illuminate). If the room temperature drops below the above figures the temperature in the freezer may rise above -18°C, then safe storage of frozen food can no longer be guaranteed. It is most likely that the ambient switch will need to be depressed throughout the winter to allow for low overnight temperatures. No damage can be caused by leaving the switch in this position for a period of time but energy will be wasted.

A. Thermostat dial
B. Ambient switch



The refrigerator compartment



Fresh food refrigeration

The coldest area of the refrigerator is the lower part, above the salad bin.

To obtain the best performance, do not store warm food or evaporating liquids in the refrigerator; do cover or wrap the food, particularly if it has a strong flavour.
Do not cover the shelves with any protective material, such as paper, cardboard or plastic, which may obstruct the air circulation through them.

To help you use your refrigerator correctly, here are some more useful hints:

Raw meat (beef, pork, lamb & chicken or poultry): wrap in polythene bags and place on top of the salad bin.

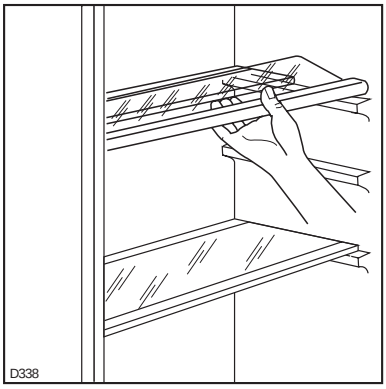
Meat can only be stored safely in this way for one or two days at the most.

Fruit & vegetables: these should be thoroughly cleaned and placed in the bottom salad drawers.

Butter & cheese: these should be placed in special airtight containers or wrapped in aluminium foil or polythene bags to exclude as much air as possible.

Milk bottles: these should have a cap and should be stored in the bottle rack on the door.

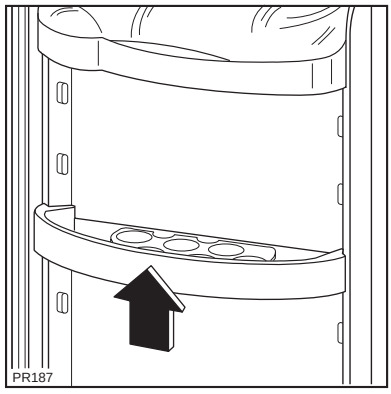
The walls of the refrigerator are equipped with runners so that shelves can be positioned as desired. For better use of space, the front half-shelf can lie over the rear one (see fig.).



The door shelves

To permit storage of food packages of various sizes, the central door shelf can be adjusted in height.
To do this proceed as in the figure.

For more thorough cleaning, the top door shelf and the bottle shelf can be removed by pulling them in the director of the arrows, then refitting them in position.



Helpful hygiene tips

- Always wash your hands with soapy water and dry them with a clean towel before handling food.
- Keep work surfaces clean and avoid cross contamination by not using the same work surface for raw and cooked food without washing it thoroughly in between.
- Use clean kitchen roll wherever possible for clearing up food. If you use a dishcloth be sure to boil it frequently.
- Regularly remove suspect food from your refrigerator and clean the interior with a solution of bicarbonate of soda in warm water (5 ml to 0.5 litre of water). Never allow spills to dry and harden.
- Regularly check the refrigerator door seal to ensure that it is clean and free from debris.
- Make sure that food is used before its «best before» date.
- Cool food as quickly as possible but don't place in refrigerator or freezer until cool. (Leave food in a place as cool as possible in order that it can be placed in the refrigerator or freezer without delay).
- Do not store food uncovered.
- Do not mix raw and cooked meat, they must be in separate containers. Take care not to let the meat juices drip onto other food. If the meat does drip, remove everything and clean thoroughly.

The freezer compartment

Freezing fresh food

When starting up the appliance for the first time or after a period of non use, position the thermostat to a medium setting (3 or 4) and leave for at least 4 hours before placing the food to be frozen inside.

If you wish to fast-freeze a quantity of fresh food, press the ambient switch (light on) located near the thermostat knob. Leave it on this position for 24 hours before placing in the food and set it back to normal position 24 hours after placing the fresh food in the freezer.

If the switch is already depressed no further adjustment is required.

The products for freezing should be placed in the upper drawer and then transferred to the lower drawers so that the compartment is left free for the next freezing operation.

The maximum freezing capacity is 3 kg /24 hours. Never exceed the quantity indicated in one freezing batch.

Frozen food storage

Storing ready-frozen foods is quite straightforward. The packs can be placed beside each other or on top of each other.

In the first compartment, produce must only be stacked up to the mark on the drawer to ensure air circulation is not obstructed.

You are strongly advised to place ready-frozen food in the compartment as quickly as possible after purchase. Also ensure that the external packaging is intact.

Packaging which is swollen or has traces of refrozen water droplets on the pack could indicate that the product has not been kept at a suitable temperature and that it may have lost its original quality. Partially thawed food must not be refrozen, it must be consumed within 24 hours. Never exceed the storage times indicated.

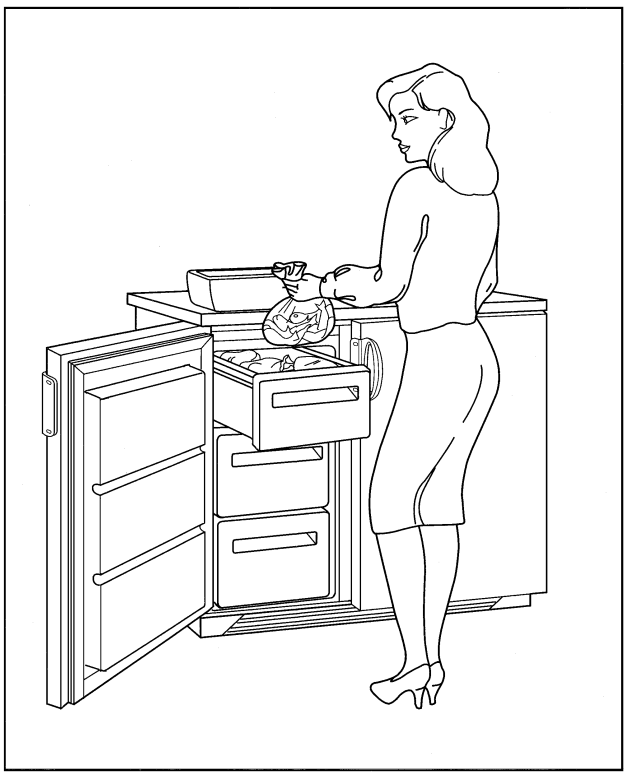
Do not open the freezer door too often and do not leave open longer than necessary.

Important

Do not consume ice-lollies which have just come out of the freezer. Their extremely low temperature can cause frost burns.
Do not remove items from the freezer if your hands are damp/wet, as this could cause skin abrasions or "frost/freezer burns".

Caution

In the event of a power cut do not open the door. The food in the freezer will not be affected if the power cut is short and if the freezer is full. Should the food begin to thaw, it must be consumed quickly and must not be re-frozen.



Some useful hints for freezing

- The fresh foods to be frozen must be fresh and of the best quality.
- The size of each pack should be small enough to ensure that it is used in one go. Small packs freeze more quickly and uniformly and give better results.
- Frozen food, once thawed, must not be refrozen. Lean food keeps better and longer than fatty food, salt reduces the storage time.
- Wrap the food in polythene or aluminium freezing bags or foil so that they adhere to the food and provide an airtight seal. Stick a label on each pack showing the contents and date of freezing. This makes it easy to check storage times. The same information can be copied onto the record card in the door.
- Never place hot food, bottles or cans of fizzy drink in the freezer as they may explode. Containers with a lid must not be filled to the brim.
- Do not open the door unecessarly often or place extra fresh food in the freezer next to food which is already frozen as this could cause the temperature of the frozen food to rise and its quality and storage life to reduce.
- In the first compartment, produce must only be stacked up to the mark on the drawer so as to ensure that air circulation is not obstructed.

Thawing

Food can be thawed in a number of ways, depending on the type of food and the size of the packs. Meat, fish and fruit should be thawed in the refrigeration compartment and small pieces of meat or poultry can even be cooked while still frozen, but you must ensure that it is thoroughly cooked through.
Vegetables should be directly immersed in boiling water; ready-cooked dishes can be placed directly in the oven in their aluminium wrapping.
A microwave oven is particularly suitable for thawing any type of frozen or deep-frozen food: follow the oven instructions, particularly regarding the placement of aluminium wrapping in the oven.

Important

In the event of a power failure causing the temperature within your freezer to rise, do not re-freeze the food without checking its condition. The following guidelines should assist you:
Ice-cream: once thawed should be discarded.
Fruits & Vegetables: if soft should be cooked and used up.
Breads & Cakes: can be re-frozen without danger.
Shellfish: should be refrigerated and used up quickly.
Cooked Dishes: i.e. casseroles should be refrigerated and used up.
Large Pieces of Meat: can be re-frozen providing there are still ice crystals remaining within them.
Small Joints: should be cooked and can then be re-frozen as cooked dishes.
Chicken: should also be cooked and re-frozen as a cooked dish.

Making ice cubes

The appliance is provided with a plastic ice cube tray.

Fill the tray 3/4 full to allow the ice to expand and place in one of the freezer drawers.

To turn out the ice cubes simply give the tray a slight twist to release the cubes.

Never tray to free an ice tray that is frozen to the freezer compartment using a sharp or pointed object.

Important

Do not consume ice-lollies which have just come out of the freezer compartment. Their extremely low temperature can cause frost burns. Do not remove items from the freezer compartment if your hands are damp/wet, as this could cause skin abrasions or "frost/freezer burns".

Normal Operating Sounds

You may hear faint gurgling or bubbling sounds when the refrigerant is pumped through the coils or tubing at the rear, to the cooling evaporator.

When the compressor is on, the refrigerant is being pumped round, and you will hear a whirring sound or pulsating noise from the compressor.

A thermostat controls the compressor, and you will hear a faint ‘click’ when the thermostat cuts in and out.

HEALTH AND SAFETY GUIDELINES

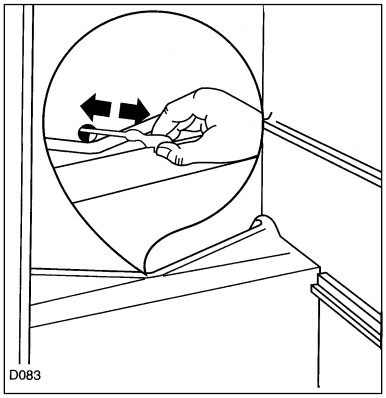
Because of consumer demand, preservatives have been removed from many pre-prepared foods. This together with the changes in shopping habits to a once-a-week shop, mean that safe handling and storage of food is even more important than ever. The following tips should help you to ensure that the food in your home is in as perfect condition as possible.

- Keep the time between buying chilled food and placing it in your fridge as short as possible. Tests showed that the temperature of 1 litre of orange juice rose to 22°C in an hour between the supermarket and home. It then took 11 hours to get down to 7°C in the refrigerator.
- Keep the freezer door closed as much as possible.
- Do not push food together too much, try to allow air to circulate around each item.
- Cool cooked food as quickly as possible but do NOT place in the freezer until cool. (Leave food in a place as cool as possible in order that it can then be placed in the refrigerator as soon as possible).
- Do NOT mix raw and cooked meat, they must be in separate containers. Take care not to let the meat juices drip onto other food. If the meat does drip, remove everything and clean thoroughly.
- Do not store food uncovered.
- The best way to defrost food is to put it in the refrigerator to thaw slowly.
- Remove suspect food from your refrigerator and clean the interior (see “Maintenance and Cleaning”).
- Never allow spills to dry and harden.
- Ensure that food placed in the freezer is dated and labelled and used in date order to ensure that food is consumed at its best.
- It is important that food is used before its “best before” date.
- Store eggs in the egg rack provided in the refrigerator door. Discard any broken or chipped eggs.
- Regularly check the refrigerator door seal to ensure that it is clean and free from debris.
- Always wash your hands with soapy water and dry them with a clean towel before handling food.
- Keep work surfaces clean and avoid cross contamination by not using the same work surface or knife, without washing them thoroughly in between.
- The foods to be frozen must be fresh and of the best quality.
- The size of each pack should be small enough to ensure that it is used in one go. Small packs freeze more quickly and uniformly and give better results.
- Frozen food, once thawed, must not be refrozen. Lean food keeps better and longer than fatty food, salt reduces the storage time.
- Wrap the food in polythene or aluminium freezing bags or foil so that they adhere to the food and provide an airtight seal.
- Packaging which is swollen or has traces of refrozen water droplets on the pack could indicate that the product has not been kept at a suitable temperature and that it may have lost its original quality. Partially thawed food must not be refrozen, it must be consumed within 24 hours. Never exceed the storage time indicated.
- Never place hot food, bottles or cans of fizzy drink in the freezer as they may explode. Containers with a lid must not be filled to the brim.
- Do not open the door or place extra fresh food in the freezer next to food which is already frozen as this could cause the temperature of the frozen food to rise and its quality and storage life to reduce.

DEFROSTING

Refrigerator

The refrigerator automatically defrosts every time the compressor stops. The water is discharged, via the pipe, into a tray located at the back of the appliance above the compressor, where it evaporates.



Important

To avoid defrost water overflowing into the fridge, periodically clean the water discharge hole in the centre of the V shaped drip collector at the back of the refrigerator compartment behind the fruit and vegetable drawers. Use the special cleaner provided which you will find already inserted into the discharge hole.

Freezer

The freezer compartment will become progressively covered with frost. This should be removed with the special plastic scraper provided, whenever the thickness of the frost exceeds 1/4".

During this operation it is not necessary to switch off the power supply or to remove the foodstuffs. However, when the ice becomes very thick on the inner liner, complete defrosting should be carried out and it is advisable to carry out this operation when the appliance is empty.

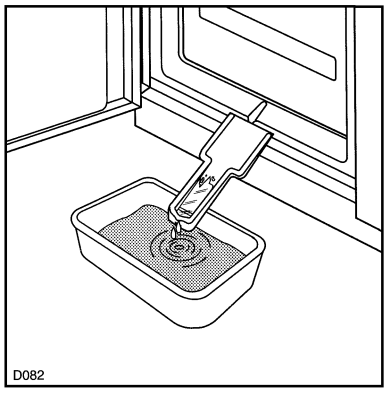
To carry out complete defrosting proceed as follows:

1. pull out the plug from the wall socket or turn the thermostat knob to the «O» setting;

2. remove any stored food, wrap it in several layers of newspaper and put it in a cool place;

3. Leave the door open and insert the plastic scraper under the channel in the centre of the lower part of the appliance, place a low-sided container beneath the scraper to collect the defrost water (see Fig.).

4. When defrosting is completed, dry the interior thoroughly.



Keep the scraper for future use.

Turn the thermostat knob back to the required setting or replace the plug in the power socket. After two or three hours, reload the previously removed food into the compartment.

Important

A temperature rise of the frozen food packs, during defrosting, may shorten their safe storage life.

When defrosting the freezer, the fridge is also controlled by the thermostat and will not be operational during this period.

MAINTENANCE AND CLEANING

Before any maintenance or cleaning work is carried out, DISCONNECT the appliance from the ELECTRICITY supply.

Warning
This appliance contains hydrocarbons in its cooling unit maintenance and recharging must therefore only be carried out by authorised technicians.

Internal cleaning

Clean the inside and accessories with warm water and bicarbonate of soda (5ml to 0.5 litre of water). Rinse and dry thoroughly.

NEVER USE DETERGENTS, ABRASIVE POWDERS, HIGHLY PERFUMED CLEANING PRODUCTS OR WAX POLISHES, TO CLEAN THE INTERIOR AS THESE WILL DAMAGE THE SURFACE AND LEAVE A STRONG SMELL.

Clean the drain hole of the water trough at regular intervals and make sure that the drain hole is never obstructed, so that the defrost water may flow freely.

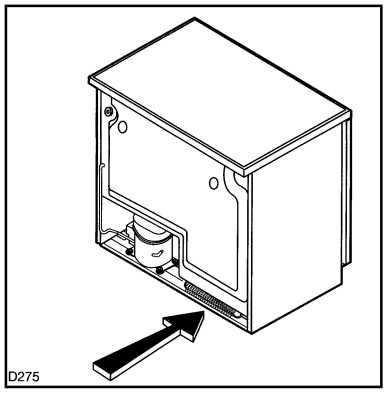
Important
Do not use abrasive products.

External cleaning

Wash the outer cabinet with warm soapy water. Do NOT use abrasive products.

Once or twice a year dust the condenser (black grill) and the compressors at the back of the appliance, with a brush or vacuum cleaner, see figure

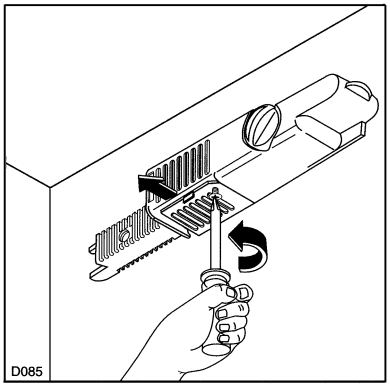
You MUST ensure that the appliance is switched OFF. An accumulation of dust will affect the performance of the appliance and cause excessive electricity consumption.



Changing the light bulb

Should the interior light fail to work, first switch off the appliance and disconnect from the electricity supply, then replace the bulb as follows, see figure.

1. Remove the screw from the light cover and pull the cover in the direction of the arrow as indicated.
2. Unscrew the bulb and replace it with a new 15 watt bulb (available from your nearest Service Force Centre).
3. Replace the light cover by sliding it into its original position and replacing the screw.



When the appliance is not in use

When the appliance is not in use for long periods, disconnect from the electricity supply, empty all foods and clean the appliance, leaving the doors ajar to prevent unpleasant smells.

SOMETHING NOT WORKING?

Before contacting your local Service Force Centre check the following points.

IMPORTANT: If you call out an engineer to a fault listed below, or to repair a fault caused by incorrect use or installation, a charge will be made even if the appliance is under guarantee.

Symptom	Solution
No power to the appliance	- Check there is power at the socket. - Check there is not a power cut by checking the household lights. - Check the fuse has not blown.
The light does not come on	- Ensure that the bulb is correctly fitted. - Replace the bulb if it has blown. - Check the door light switch is not jammed.
The temperature in the freezer is too high	- Check the thermostat control knob is turned to the correct setting relative to ambient conditions. - Check the ambient temperature is within the appliances operating limits of 10°C to 32°C. - Relocate the appliance if necessary.
The freezer door will not open	- Has door just been opened? - If so leave for a few minutes to allow the air pressure to equalise.
The compressor runs continuously	- Adjust the thermostat control knob to give correct temperature control. See page 5. - Check that the door is closed. - Large quantities of food have recently been placed in the cabinet and/or door is frequently opened. - Check that air ventilation is not obstructed.
The freezer drawer fronts have frost and ice on.	- Ensure the door is not left opened. - Check that nothing is preventing the door from closing. - Is the door gasket intact and clean.
Noise	- Refer to normal operating sounds.
Water under the salad bin	- Check the drain hole is not blocked (see “Maintenance and Cleaning”).

If after the above checks, there is still a fault, call your local Service Force Centre.

In-guarantee customers should ensure that the above checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

Please note that proof of purchase is required for any in-guarantee service calls.

SERVICE AND SPARE PARTS

In the event of your appliance requiring service, or if you wish to purchase spare parts, please contact your local Zanussi Service Force Centre by telephoning:-

08705 929929

Your telephone call will be automatically routed to the Service Force Centre covering your post code area. The addresses are listed on the following pages.

Before calling out an engineer, please ensure you have read the details under the heading 'Something Not Working'.

When you contact the Service Centre you will need to give the following details.

1. Your name, address and post code
2. Your telephone number
3. Clear and concise details of the fault
4. The model serial no. of the appliance (found on the rating plate)
5. The purchase date

CUSTOMER CARE DEPARTMENT

For general enquiries concerning your Zanussi appliance or for further information on Zanussi products, you are invited to contact our Customer Care Department by letter or telephone or visit our website at www.zanussi.co.uk

Customer Care Department
Zanussi
55-77 High Street
Slough
Berkshire
SL1 1DZ

Tel: 08705 727727 **(*)**

(*) calls to this number may be recorded for training purposes.

SERVICE FORCE

To contact your local Service Force Centre telephone 08705 929 929

CHANNEL ISLANDS

GUERNSEY	**Guernsey Electricity PO Box 4 Vale, Guernsey Channel Islands GY1 3AD**
JERSEY	**Jersey Electricity Company Haut De L'orme Rue De Haut De L'orme Trinity Jersey Channel Islands JE3 5FG**

SCOTLAND

ABERDEEN	**54 Claremont Street Aberdeen AB10 6RA**
AUCHTERMUCHTY	**33a Burnside Auchtermuchty Fife KY14 7AJ**
BLANTYRE	**Unit 5 Block 2 Auchenraith Ind. Estate Rosendale Way Blantyre G72 0NJ**
DUMFRIES	**93 Irish Street Dumfries DG1 2 PQ**
DUNOON	**7 Hill Street Dunoon Argyll PA23 7AL**
EDINBURGH	**Unit 12 Dumbryden Ind. Estate 2 Dumbryden Road Edinburgh EH14 2AB**
GLASGOW	**Unit 4 Wellington Road Bishopriggs Glasgow G64 2SA**
INVERNESS	**Unit 3BI Smithton Ind. Estate Smithton Inverness IV2 7WL**
ISLE OF ARRAN	**R Haggerty Bruach Blackwaterfoot Isle of Arran**
ISLE OF BARRA	**J Zerfah 244 Bruernish Isle of Barra Western Islands HS9 5QY**
ISLES OF BUTE	**Walker Engineering Glenmhor Upper Serpentine Road Rothesay Isle of Bute PA20 9EH**
ISLE OF LEWIS	**ND Macleod 16 James Street Stornoway Isle of Lewis PA87 2QW**
KELSO	**2, 6 & 8 Woodmarket Kelso Borders TD5 7AX**
ORKNEY	**7 King Street Kirkwall Orkney KW15 1JF**
PERTH (OWN SALES)	**Scottish Hydro Electric Central Warehouse Inveralmond Perth PH1 3AF**
SHETLAND (OWN SALES)	**3-4 Carlton Place Lerwick Shetland ZE1 0PW**
SHETLAND (OWN SALES)	**Bolts Shetland 26 North Road Lerwick Shetland ZE1 0PE**
WHALSAY (OWN SALES)	**Leask Electrical Harisdale Symbister, Whalsay Shetland ZE2 9AA**

NORTHERN IRELAND

BELFAST	**Owenmore House Kilwee Business Park Dunmurry Belfast BT17 0HD**

WALES

CARDIFF	**Unit 4 Guardian Industrial Estate Clydesmuir Road Cardiff CF2 2QS**
CLYWD	**Unit 6-7 Coed Parc Abergele Road Rhuddlan Clwyd LL18 5UG**
DYFED	**Unit 9 St. Clears Business Park Tenby Road St. Clears Carmarthen SA33 4JW**
OSWESTRY	**Plas Ffynnon Warehouse Middleton Road Oswestry SY11 2PP**

NORTH EAST

GATESHEAD	**Unit 356a Dukesway Court Dukesway Gateshead NE11 0BH**
GRIMSBY	**15 Hainton Avenue Grimsby N. E. Lincs DN32 9AS**
HULL	**Unit 1 Boulevard Industrial Estate Hull HU3 4AY**
LEEDS	**64-66 Cross Gates Road Cross Gates Leeds LS15 7YS**
NEWTON AYCLIFFE	**Unit 23 Northfield Way Aycliffe Industrial Park Newton Aycliffe DL5 6EJ**
SHEFFIELD	**Pennine House Roman Ridge Road Sheffield S9 1GB**

NORTH WEST

BIRKENHEAD	**1 Kelvin Park Dock Road Birkenhead CH41 1LT**
CARLISLE	**Unit 7 James Street Workshops James Street Carlisle Cumbria CA2 5AH**
ISLE OF MAN	**South Quay Ind. Estate Douglas Isle of Man IM1 5AT**
BOLTON	**Unit B Central Industrial Estate St Marks Street Bolton BL3 6NR**
PRESTON	**Unit 250 Dawson Place Bamber Bridge Preston Lancashire PR5 8AL**
STOCKPORT	**Unit 20 Haigh Park Haigh Avenue Stockport SK4 1QR**

SERVICE FORCE

To contact your local Service Force Centre telephone 08705 929 929

MIDLANDS

BIRMINGHAM	**66 Birch Road East Wyrley Trading Estate Witton Birmingham B6 7DB**
BOURNE	**Pinfold Road Bourne PE10 9HT**
BRIDGNORTH	**68 St. Mary's Street Bridgnorth Shropshire WV16 4DR**
GLOUCESTER	**101 Rycroft Street Gloucester GL1 4NB**
HEREFORD	**Units 3 & 4 Bank Buildings Cattle market Hereford HE4 9HX**
HIGHAM FERRERS	**30 High Street Higham Ferrers Northants NN10 8PL**
ILKESTON	**Unit 2 Furnace Road Ilkeston DE7 5EP**
LEICESTER	**Unit 7 Oaks Industrial Estate Coventry Road Narborough Leicestershire LE9 5GF**
LINCOLN	**Unit 8 Clifton Street Stone Field Park Lincoln LN5 8LQ**
NEWCASTLE UNDER LYME	**18-21 Croft Road Brampton Ind. Estate Newcastle under Lyme Staffordshire ST5 0TW**
REDDITCH	**13 Thornhill Road North Moons Moat Redditch Worcestershire B98 9ND**
TAMWORTH	**Unit 3 Sterling Park Claymore Tamworth B77 5DQ**
WORCESTER	**Units 1 & 2 Northbrooks Close Gregorys Mill Ind. Estate Worcester WR3 8BP**

LONDON & EAST ANGLIA

BECKENHAM	**11a Gardner Ind. Estate Kent House Lane Beckenham Kent BR3 1QZ**
CHELMSFORD	**Hanbury Road Widford Ind. Estate Chelmsford Essex CM12 3AE**
COLINDALE	**Unit 14 Capitol Park Capitol Way Colindale London NW9 0EQ**
ELTHAM	**194 Court Road Mottingham Eltham London SE9 4EW**
ENFIELD	**284 Alma Road Enfield London EN3 7BB**
GRAVESEND	**Unit B4 Imperial Business Estate West Mill Gravesend Kent DA11 0DL**
IPSWICH	**Unit 6C Elton Park Business Centre Hadleigh Road Ipswich IP2 0DD**
LETCHWORTH	**16-17 Woodside Ind. Park Works Road Letchworth Herts SG6 1LA**
LONDON	**2 - 4 Royal Lane Yiewsley West Drayton Middlesex UB7 8DL**
MAIDENHEAD	**Reform Road Maidenhead Berkshire SL6 8BY**
MOLESEY	**10 Island Farm Avenue West Molesey Surrey KT8 2UZ**
NEWBURY	**9 Pipers Court Berkshire Drive Thatcham Berkshire RG19 4ER**
NORWICH	**2b Trafalgar Street Norwich NR1 3HN**
SUNBURY	**Unit 1a The Summit Hanworth Road Sunbury on Thames TW16 5DB**

SOUTH EAST

ASHFORD	**Unit 2 Bridge Road Business Centre Bridge Road Ashford Kent TN23 1BB**
FLEET	**Unit 1 Redfields Ind. Estate Church Crookham Fleet Hampshire GU13 0RD**
HAYWARDS HEATH	**21-25 Bridge Road Haywards Heath Sussex RH16 1UA**
TONBRIDGE	**Unit 30 Deacon Trading Estate Morley Road Tonbridge TN9 1RA**

SOUTH WEST

BARNSTAPLE	**Main Road Fremington Barnstaple North Devon EX31 2NT**
BOURNEMOUTH	**63-65 Curzon Road Bournemouth Dorset BH1 4PW**
BRIDGEWATER	**6 Herswell Business Park Salmon Parade Bridgwater Somerset TA6 5PY**
BRISTOL	**11 Eldon Way Eldonwall Trading Estate Bristol BS4 3QQ**
EMSWORTH	**266 Main Road Southbourne Emsworth PO10 8JL**
ISLE OF WIGHT	**Unit 8 Enterprise Court Ryde Business Park Ryde Isle of Wight PO33 1DB**
NEWTON ABBOT	**Unit 2 Zealley Ind. Estate Kingsteignton Newton Abbot TQ12 3TD**
REDRUTH	**Unit 7D Pool Ind. Estate Druids Road Redruth Cornwall TR15 3RH**

GUARANTEE CONDITIONS

Standard guarantee conditions

We, Zanussi, undertake that if within 12 months of the date of purchase this Zanussi appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufactuer's instructions.
- The appliance has not been serviced, maintained repaired, taken apart or tampered with by any person not authorized by us.
- All service work under this guarantee must be undertaken by a Zanussi Service Force Centre.
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Home visits are made between **8.30am** and **5.30pm** Monday to Friday. Visits may be available outside these hours in which case a **premium** will be charged.

Exclusions

This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect, thc replacement of any light bulbs or removable parts of glass or plastic.
- Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Zanussi manufacture which are not marketed by Zanussi.

European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

- The guarantee starts from the date you first purchased your product.
- The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products.
- This guarantee relates to you and cannot be transferred to another user.
- Your new home is within European Community (EC) or European Free Trade Area.
- The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household.
- The product is installed taking into account regulations in your new country.

Before you move please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliance.

France	Senlis	+33 (0) 44 62 29 99
Germany	Nurenberg	+49 (0) 911 323 2600
Italy	Pordenone	+39 (0) 1678 47053
Sweden	Stockholm	+46 (0) 8 738 79 50
UK	Slough	+44 (0) 1753 219897

TECHNICAL SPECIFICATIONS

DIMENSIONS	Height	85 cm
	Width	89.5 cm
	Depth	60 cm
POWER SUPPLY VOLTAGE AND FREQUENCY	220-240 V / 50 Hz	
TOTAL POWER ABSORBED	110 W	
AVERAGE DAILY UNITS ELECTRICITY(*)	0.98 kWh	
GROSS CAPACITY	Fridge 130 l	
	Freezer 83 l	
NET CAPACITY	Fridge 128 l	
	Freezer 52 l	
STAR RATING	****	

(*)This figure is based on standard test results in accordance with the European Standard EN153. Actual consumption will depend on how the appliance is used and where it is located.

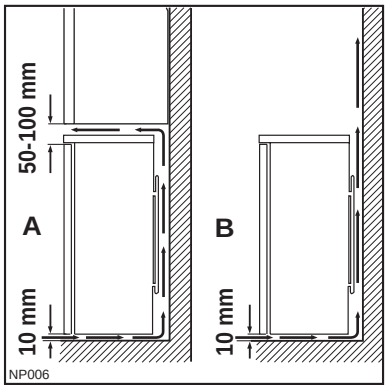
INSTALLATION

Positioning

For this appliance to work efficiently, it must not be located where the temperatures will fall below 10°C (50°F) or rise above 32°C (90°F), e.g. conservatories.

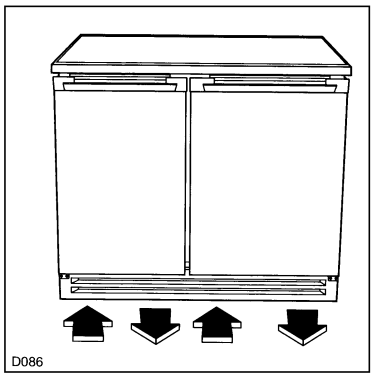
For correct operation this appliance must be located in a dry atmosphere, away from heat sources, e.g. cookers, radiators, boilers and direct sunlight.

You should also ensure that air can circulate freely around the back and the top of the cabinet. There should be 100mm (4”) between the top of the cabinet and any overhanging kitchen furniture. Alternatively allow 50mm (2”) between the top of the cabinet and any overhanging kitchen furniture and a gap of 25mm (1”) on either side of the appliance.

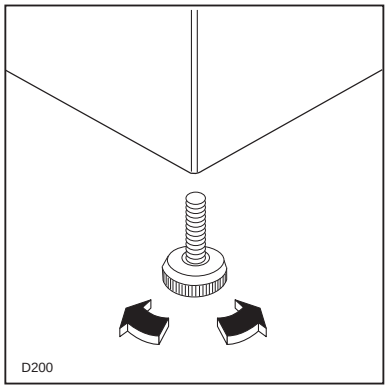


Do not obstruct the space underneath. The back of the cabinet may be placed close to the wall but must not touch it. DO NOT install in places with restricted ventilation.

It is important that the bottom grill is not obstructed as the air must circulate freely through this grill.



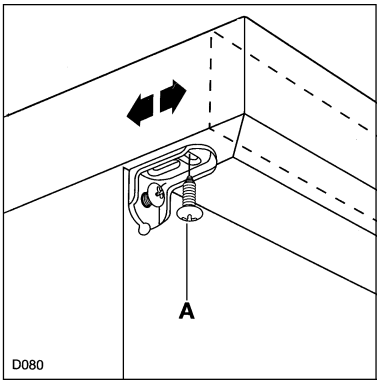
Adjust the level of the appliance by screwing out the adjustable foot, or feet, at the bottom of the cabinet using your fingers.



Aligning the appliance top with the other kitchen units

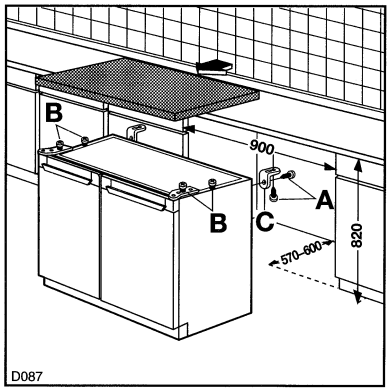
The appliance comes with the top aligned with the door. To change the alignment, follow the instructions below:

Remove the screws (A-Fig.) fixing the rear brackets to the top; move the top and, having selected the new position, refit the screws.



Fitting the appliance under the kitchen work surfaces

This appliance can also be fitted under your existing kitchen unit tops following the instructions below: remove the screws (A) fixing the rear brackets (C) to the top, detach the top from the catches (B) and remove (see figure).



ELECTRICAL CONNECTION

WARNING:

THIS APPLIANCE MUST BE EARTHED. The manufacturer declines any liability should this safety measure not be observed.

If the plug that is fitted to your appliance is not suitable for your socket outlet, it must be cut off and the appropriate plug fitted.

Remove the fuse from the cut off plug.
The cut off plug should then be disposed of to prevent the hazard of shocks in case it should be plugged into a 13amp socket in another part of your home.

Important

The wires in the mains lead are coloured in accordance with the following code:

Green and Yellow	**- Earth**
Blue	**- Neutral**
Brown	**- Live**

If you fit your own plug, the colours of the wires in the mains lead of your appliance, may not correspond with the markings identifying the terminals in your plug, proceed as follows:

Connect the Green and the Yellow (earth) wire to the terminal in the plug which is marked with the letter «E» or the earth symbol ⏚, or coloured green and yellow.

Connect the blue (neutral) wire to the terminal in the plug which is marked with the letter «N» or coloured black.

Connect the brown (live) wire to the terminal in the plug which is marked with the letter «L» or coloured red.

The plug moulded onto the lead incorporates a fuse. For replacement, use a 13amp BS1362 fuse. Only ASTA or BSI approved fuses should be used.

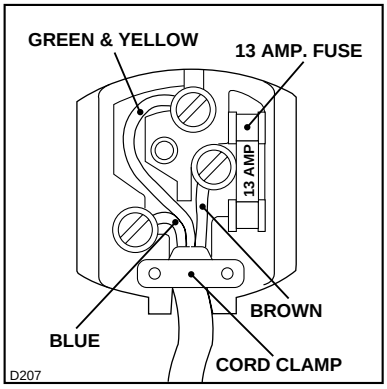
The plug must not be used if the fuse cover/carrier is lost. The cover/carrier is indicated by the coloured insert at the base of the plug.
A replacement cover/carrier must be obtained from your local Service Force Centre.

This appliance complies with the E.E.C. Directive No. 87/308 of 2.6.87 relative to radio interference suppression.

CE This appliance complies with the following E.E.C. Directive:

- **73/23 EEC** of 19.2.73 (Low Voltage Directive) and subsequent amendments.
- **89/336 EEC** of 3.5.89 (Electromagnetic
- Compatibility Directive) and subsequent amendments.

Please ensure that when the appliance is installed it is easily accessible for the engineer in the event of breakdown.



From the Electrolux Group. *The world's No.1 choice.*

The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.

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